

# » Brewing recipe for »IPA«

## 200-litre Braumeister

### METHOD

#### Mash programme

1	63 °C	Start mashing
2	63 °C	70 min
3	73 °C	5 min
4	78 °C	5 min
5	Boiling	80 min

#### Hop addition

250 g Centennial	70 min before end of boil
250 g Centennial	55 min before end of boil
400 g Cascade	40 min before end of boil
300g + 300g Cascade	End of boil + cooling

#### Original gravity

12 °P with 210 litres

#### Fermentation

Fermentation temperature at around 22 °C

#### Maturing

2–3 days at room temperature,  
followed by 2–3 weeks  
in the refrigerator at 5 °C

### INGREDIENTS

230l	Brewing water plus sparging water
36.0 kg	Pale Ale malt
4.0 kg	Carapils
500 g	Centennial hops (12.3% alpha)
1,000 g	Cascade hops (6.8% alpha)
2 packets	Yeast Safale US-05

### EVALUATION

#### My comments

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#### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.